

#### LIFE'S ADDITION: GOOD DEEDS TO GOOD DEEDS

#### EVERY WOMAN'S OPPORTUNITY

The Builetin wants good home letters; good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper,

Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn. THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third.

#### SOCIAL CORNER PRIZES FOR JULY

First Prize-\$2.50

To Polly Wintergreen for letter entitled: "Ways to Serve Blueberries and Huckieberries."

A FEW HELPFUL HINTS.

Dear Social Corner Sisters:

ollowing are a few helpful hints:

A broken clotheapin is useful in

Paring apples discolors the skin so

adly that it pays to take time to ban-age those fineers which come in con-net with the knife. An old pair of barnois playes that have been wash-d clean will be found good for the

ing the wick for about an eighth of a Joh. Then it may be readily in-erted in the wick tube and there will

Using colored thread for basting

ALL TO OCEAN BEACH AUG. 10.

Dear Social Corner Sisters: I thank

all these who sent cards on my birth-day. It certainly was very pleasant to be remembered, and I was delighted

with some surprises.

What a deligniful time we had with Remember Me at her beautful home. The only thing to mar our enjoyment.

leaning silverware. Covered with a

Second Prize \$1.50

To Sunbounet Sue for letter entitled: "Comfort on the Verandah." Third Prize \$1.00 To Paula for letter entitled: "Recipes for Canning Gooseberries."

SOCIAL CORNER POEM.

Award made the last Saturday in each month,

EACH IN HIS OWN TONGUE. By William Herbert Carruth. A fire-mist and a planet— A crystal and a cell,— Ajelly-fish and a saurlan, And caves where the cave

dwell;
Then a sense of law and beauty,
And a face turned from the clod,
Some call it Evolution,
And others call it God.

A haze on the far horizon,
The infinite, tender aby,
The ripe, rich tint of the cornfelds,
And the wild geese sailing high.—
And all over upland and lowland
The charm of the goldenrod,—
Some of us call it Autumn,
And others call it God.

Like tides on a crescent sea-beach,
When the moon is new and thin,
Into our hearts high yearnings,
Come welling and surging in—
Come from the mystic ocean
Whose rim no foot has trod,—
Some of us call it Longing,
And others call it God.

A nicket frozen on duty,— A mother starved for her brood,— Secrates drinking the hemicek, And Jesus on the rood; And millions who, humble and name-

legs, The straight, hard pathway plod,-Some call it Consecration, And others call it God. Sent in by SWEET SIXTEEN.

INQUIRIES AND ANSWERS.

(That was.)

REMEMBER ME-Claim received at will be promptly attended to. THEY ADDLY-Card for Joseph Doe received and forwarded THEODA-Letter to Joseph Doe re-

# TIMELY RECIPES.

Dear Social Corner Sisters: Here are several wave in which to serve the summer herries:

Cherry Salad: Stew and pit a pound of perfect cherries, place a blanched almond in each, and set on the lee to chill. At serving time arrange on a pad of freshly picked cherry leaves and of freshly picked cherry leaves.

ALL TO OCEAN BEACH AUG to and dress with lemon juice and pow-

Current Cream: Dissolve a fumble

Currant Gream: Dissolve a tumbler of red-currant felly in a pint of cream and add a little sugar if not sufficiently sweet. Soak a heaping tablestoon of gelatin in a little water, heat it into the cream thoroughly, and pour the mixture into a moid to barden. When firm turn out and garnish with perfect clusters of fresh currants. Serve plain or with cream.

garnish with perfect clusters of fresh currants. Serve plain or with cream.

Blackberry Charlette: Make a plant of the streamons and the following process and common sense can be proceed by the perfect clusters of fresh by the perfect clusters of the perfect clusters of fresh by the perfect clusters of the perf

reaches the consistency of marmalade, Spread between slices of buttered bread, and decorate with currents. EASTER LILY.

# AN INTERESTED READER.

Dear Social Corner Writers: I have been interested in the Social Corner since its beginning. I wish to tell the Sisters how much I have enjoyed their The first thing on Saturday remembered. for the letters, and I find lots of good things in them, ANEILIRA.

Willimantic.



when you want to put your bus-ness before the public, there is us medium better than through the sa-vertising columns of The Bulletin.

clamps.

Fasten the strips of wood into a frame, after driving brads through two of the strips. The brads are to hold the strips of cloth that will be the surp of the rug. They should be about half an inch apart. The strips of cloth that will be deaded that a ninch apart. The strips of cloth should be cut about an inch and a half wide; then stretch them across the frame from brad to brad. Make a needle from a length of hard wood by sharpening one end to a point and boring a hole in the other end for an eye.

Weave the cross strips in and out exactly as you would in darning, pushing every row of weaving up tight and see that the sides do not draw.

Inter and poison the healthy cells below.

The cold bath is not a cleanser but an invigorator of the nerves and caplilaries of the skin. It can be called find the strips of cloth that will be the strips of cloth that will be the morning. It causes the heart to beat steadler and stronger. The small blood vessels which refill again after the brisk rubing with should be cut shout an inch and a half with muscles contract and empty the small blood vessels which refill again after the brisk rubing with should be cut shout an inch and a half with muscles contract and empty the small blood vessels which refill again after the bisk all mixes.

Coventry Lake Cresa. Cake.—One find in the fact of hit water, with the salt mixes.

Coventry Lake Cresa. Coventry Lake Cresa. Coventry Lake Cresa.

Coventry Lake Cresa. Cake.—One find in the nervies and caplilaries of the skin. It can be called find. The morning. It causes the heart to beat steadler and stronger. The small blood vessels which refill again after the pixt of hot water, with the salt mixes.

Coventry Lake Cresa. Coventry Lake Cresa.

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Coventry Lake Cresa.

Fastem the strips of the merves and caplification in the nerving and result of hour and reveal the pixt of hot water, with the salt mixes.

In the cold bath is not clamps. Fasten the strips of wood into a

soothes and calms the worn and the state of that the sides do not draw.

A pretty rug can be made from discarded neckties or strips of old (or Warm baths are recommended for words.)

Do not have the frame too large, as those who are mentally overworked and for those who do not sleep well.

20'inches wide and 24 inches long is a good size. When strips are finished sew them together to form a rug the should be taken for fifteen or twenty minutes. size wanted.

Wishing success to any who may try the hand woven rug. UDELLE.

#### A VEGETABLE PARTY.

Dear Social Corner Folks: I am

Dear Social Corner Folks: I am sending a suggestion for a vegetable party—hope it may be of help to some one who wishes to try it.

The invitations for this party may have a picture of a vegetable cut from a seed extalogue nad pasted on the upper right hand corner. Or if preferred the invitations may each be cut in the shape of a different kind of vegetable and the words written thereon.

The house should be freely decorated The house should be freely decorated with leaves as well as with products of the garden, cornetalks, fruits with their foliage and the bright flowers. When ready to begin the entertainment the hostess should pass little books

decorated with pictures of farm prod-lets and containing the following umbered questions:
1. What vegetable did Pharach see in his dream? Corn.

2. What vegetable is composed of letters of the alphabet? Peas.

What vegetables would be bad in at? Locks. What vegetables could play the Beets.
What vegetable is a letter and

frozen water? Rice, 6. What vegetable is a barnyard product and a vegetable growth? Egg What vegetable is the employ-of some women and the dread of most useful in working between the most useful in working between the lines of forks and in moidings that equire more friction than a brush an give. Keep half of a broken slothespin with your sliver-cleaning materials. It will pay you.

What vegetable brings water and relative? Pumpkin. What vegetable means to draw, arrow bed and a kind of tree? Suc-Keep salt-bags for storing seeds from our garden. They are the handlest hings to use for that purpose or for tering bulbs. After the bag is implied of sail hold it carefully and or it. Hem the top and insert a traw-string of cord or tape. Write

What veretable is admired, parneedle, and to suffocate? Arti-What one is colored? Radish, What one is a kind of court?

What one asks permission? Let-

dry it. Hem the top and insert a draw-string of cord or tape. Write the name of the seeds or bulbs on a diece of mpe and baste this tape on the bag. Any number of bags may be hang on one nail in some convenient corner, and no one will throw them away by accident, as so often happens when seeds are put in envelopes.

Thyrne Tryyne What one a burden and decays? What one do we like increased?

What one is often wasted? What one is wise? Sage. Which one filled with money?

It is restful to the eyes when recheding lace to have a square of reen material in the lap as a backround for the work. A striped or hald dress, or even a white aproper hald dress, or even a white aproper half are striped or large training to the eyes.

New lamp wicks are hard to 6. Which one a vehicle and old?

# TWO SIMPLE RECIPES.

Mr. Efitor:—I am aware that remedies that do not cost much are always. It is during these days of summer

Sea bathing is exceedingly stimulat-Sea bathing is exceedingly stimulating on account of the action of the salt and the exciting surroundings. The bather should leave the water at once after feeling a chilly sensation.

A sun bath is soil satisfying, soothing and strengthening, proving that sunlight is necessary for the health of the body.

of the body.

Let us then indulge in frequent baths not only for their cleansing properties, but for the beneficial gain to the system for there is nothing better for preserving the health, improven the complexion preventing colds. ing the complexion, preventing colds keeping up strength, and for prolong-ing life.

ing life. Best wishes to all. DTANA.

#### ENTIRE WHEAT CAKE

Dear Editor and Social Cornerites: Just a few words of greeting on this hot afternoon. Keziah Doolittie: Thank you very

Keziah Doolittle: Thank you very much for having printed the recipe for "Highland Cookies," which I asked for some time ago. I haven't made any since yesterday! They are, indeed, delicious: and I hope others of the Sisters will make them, too.

I wonder how many of the Sisters use entire wheat flour for making cake? Here are two recipes which I hope some of you will try. Personally, I think that I actually preferentire wheat flour to white flour in making common, everyday cake.

Entire Wheat Chocolato Cakeream one-half cup of butter, add o up of sugar, then two egg-yolks we eaten and two egg-whites beaten sti Add one-half cup of milk alternately with one and one-third cups entire wheat flour in which two and one-half easpoons of baking powder have been fried. Heat well. Then add two quares of melted chocolate and one cospoon of vanilla. Beat again and take pan. When cool cover with white

Walnut Cake:- Cream one-half cup of butter, add one cup of augar, and then three well beaten egg-yolks. Add one-half cup of milk, alternately with one and two-thirds cups of entire wheat flour in which two and one-half wheat flour in which two and one-half tenspoons of baking powder have been sifted. Then add two egg-whites beaten stiff. Feat well and add one cup of English walnut ments broken in small pleces. Eake in a shallow pan in a moderate oven for forty-five minutes. When cool, frost with white boiled frosting and place half nut meats on top. If you wish more flavoring than the nuts one tenspoon of Jemon extract may be added before

swers, the hostess collects the little books, makes out the scores and awards the prizes to the successful gurssers.

Refreshments may then be served, with ice cream and cake for the last delicacy.

CRIMSON RAMBLER. z

SUMMER GUESTS.

Aunt Mary's Social Corner Picnic

AT BISHOP'S CROSSING Jewett City, on August 2d, 1916 If Stormy Next Fair Day

regarded with suspicion and generally (time that we plan and prepare for our

was the thought of the strenuous day for our bostesses who did so much for soda is to relieve gas, the pepper-

Here is a remedy for the dyspeptics:

you very much for your cards.
We do know that there are many ways in which one can help to pre-

ody, but, do we realize as we should

is derived from the most common and the most essential ones. The cleansing bath should be warm

BATHS.

# Dear Social Corner Sisters: I pre-sume that you all had an enjoyable outing at Remember Me's. It was very hot here. I try not to complain of the heat for it is much needed to make vegetation grow. This season has been a discouraging one to the SOCIAL CORNER FAIR EXHIBIT.

THEODA.

Dear Social Corner Sisters: Am with you again.
First, I thank The Bulletin for the donation to our birthday picnic. The ice cream was enjoyed by all. I also thank the Sisters for birthday cards received—44 cards. It is good to be remembered. farmers in this vicinity, who, on ac-count of so much rain, could not plant their usual crops, and now are finding

remembered.

Aunt Abby: Sorry not to have seen you the 20th. We expected to see more from Club 2.

J. E. T.: Where were you?

Aunt Jerusha: Did you enjoy your day off? How is Uncle?

How many of the Sisters are planning for the fair? Why not The Corner have a table there and each club exhibit something: fruit, flowers, canned goods, fancy work, or anything ned goods, fancy work, or anything that suits them best. Have the table draped in our club colors, and have the table in a corner with pen-name and club number on each exhibit. Speak up! Let us hear from you all. Best wishes.

AUNT SARAH.

# HOW TO WEAVE A RUG.

Dear Editor and Sisters of the Social Corner: If any of you are interested in the braided rugs that grandmother used to make, and which are very much in vogue at the present time, you may like to know how to make a hand woven rug which is quickly made hand woven rug which is quickly made to the surface and crowded out the and also very fascinating to work on to the surface and crowded out the 1-2 cup butter, 1 cup sour milk, 1 team one of these rugs you will old which is mixed with the oil and spoon chanman, 1-4 teampoon cloves require a frame that can be easily made with four strips of one inch and to remain, would after a while irri- or currants, 2 cups flour. Put in the

friends to be our guests. We want them to enjoy their visit while at our Two ounces of glycerin, 4 cance of bornes, and there are many little items owdered rhubarh, 1 cance of baking that we overlock that might add much comfert and convenience to them dur-

oda, I touspoon of peppermint. Mix all comfort and convenience to them durages and pour on one pint of hot late.

Take I teaspoonful after each meal hake well before taking. The givering the unused parlor," musty and dusty, now and then a cobweb, etc. to seeping room of our visitor be soded as to relieve mis the proper-

weicome to a guest, on entering the room where they are to find rest and sleep, is a simple display of flowers; and let them be arranged in a yase, or any dainty substitute, and good cheer will prevail.

Another very pleasing and homelike condition may be added by having a clock in the room, for its tick will To secure a smooth complexion dispense silence, and overcome any thought of solltude.

A hassock, or foot rest, is very useful, either to be used as a rest for the feet, or te sit on while putting on the feet, or te sit on while putting on the silence of the si

the shoes. Often our guests as well as our-selves may neglect or forget to take with them some little articles that

When germs are present, kill them; saving yourself if possible.

All bad eyes should be replaced with t hard to harvest the good crop of may on account of frequent rains. Bright Ray and Samantha: I thank

serve health, such as exercising and being out of doors; and also that food and drink build up and maintain the readily used. How often the words of a motto, or the subject of a picture, that we have seen and admired in the guest-chamthat frequent baths not only cleanse the body, but are necessary and es-sential for their effect on the nerves

ber of a friend's home has lingered with us for years; we do not easily forget those things. They are like the dew-drops of the early morning of a summer day. Sweet memorles, they do not fade in the mist.

Kind wishes to all. JENNIE.

# HERE'S SOMETHING NEW.

Dear Social Corner Sisters:-Here are a few good recipes I can recommend to you:

Si's Cake .- One cup brown sugar,

a half wide thin boards and four tate and poison the healthy cells be- fruit the last of all after the cake

FOR GOOD DEEDS.

This good deeds banner is made of white satin; the letters are crocheted n Social Corner yellow silkateen. The year 1916 is the same; in top corner are yellow crocheted roses, The Amer-ican flag is at the top. A coat-of-arms below the letter is of red, white



and blue ribbon tled with a vellow ribbon with No. 1, No. 2 and No. 3 within. All around the banner is yelow-crocheted picot edge. The flag-stick through the back centre and white cord and tassel, complete the

#### THINGS USEFUL TO KNOW.

Dear Sisters of the Social Corner; send in a few things it is useful to

Pour boiling water on oranges, ap-

poor sound water on oranges, apples, tomatoes, peaches and potatoes and they will neel very quickly.

Dingy towels can be restored to normal whiteness by putting in a kettle of boiling water, add 1-1 cake paraffine wax and 1 tablespoon borax, 1-1 cake soap shaved. Put towels in cold water before putting them in a kettle.

Before broiling a slice of ham rub down succe on it. The ham will then have a delicious flavor. It is an imrement to soak in sugar and water Always remember to stir hash with

Clear if burned often KITTY LOU.

# BREAD RECIPES.

Dear Social Corner Sisters: Here-Graham Bread—One cake yeast, one cup milk scalded and cool, four table-spoons light brown sugar or molasses, one cup luke warm water, two table-spoons hard or butter melted, four cups graham flour, one cup sifted white flour, one teaspoon sait.

Rye Bread-One cake yeast, one cup milk, scalded and cool two cups luke warm water, five cups rye floor, one and one-half cups sitted white floor, one tablespoon lard or butter melted. one tablespoon sult.
With best wishes to all the Sisters

and Brothers. PARMER'S DAUGHTER.

# SMILES FROM SUNSHINE NO. 2.

Dear Social Corner Sisters: I could not possibly attend the annual piculo at the lake, I was so very busy. I am trying my best to get ready for some piculo in the near future. I enjoy

them so very much.

Crimson Rambler: Are you enjoying yourself? I do not see you any more. perhaps you are at your cottage by the

Kitty Lou: I have heard a great deal about you. I wish I could have chance to ear some of your goodles. think they must be fine. You have two lovely lady friends who live near you and I am acquainted with them. Through them I found out who you were, as they were very much interested in your writing. Health Guides for anyone who wants

pear, using seissors or file.
For a sore toe, first cut off the toe.

they may need during their visit while glass. It is sanitury.

Before an attack of appendicitis, examine bank account.

Found in a conspicuous place as a portion of the wall decoration, they will the movies.

#### SUNSHINE NO. 2. THE PICNIC OF AUNT SARAH AND REMEMBER ME.

Dear Corner Sisters: July 20th was a day long to be remembered by The Corner Sisters. Those who did not attend the gathering at Remember Me's charming home missed a great deal. Situated on the so-called Franklin flats, grand maple trees and spa-cious lawn surrounding the house, but room for all on the large porch which encircled two sides of the house, mak-

yellow bunting, flowers, little tables and sait and enough corn meal to

breeze.
Many came by trolley and were met by guides with their golden sashes.

Aunt Sarah went to meet the halt lowing the water to stop boiling; keep and the blind; others came in automociosely covered; serve with hot, foamy

#### Willimantle. GREETINGS FROM AUNT JERUSHA

what has bassed, but not what is to come, and it is best we don't. Our lost is her goin.

Floradora: Why don't you write so I can hear from you?

C. E. S.: Why didn't you go and have the time of your life? I am just growing young, or renewing my young days. I did get tired, but had a lovely time.

Ella Lou: Hope the measles have got barty. I should like to be there, but proposed in the complex of the measler have got party. I should like to be there, but proposed in the complex of the measurement of the fruit juices that do not fell so readily.

Gooseberries.—Currants are one of the most satisfactory and says are in the most satisfactory of the small fruits for preserving for winter use. They not only make delicious fellies, preserves and consomme used alone; but combine so well with other fruits.

Currants are one of the most satisfactory of the small fruits for preserving for winter use. They not only make delicious fellies, preserves and consomme used alone; but combine so well with other fruits.

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Currant Juice fells quickly and on this account is often combined with other fruits.

Currants are one of the most satisfactory of the small fruits for preserving for winter use. They not only make delicious fellies, preserves and consomme used alone; but combine so well with other fruits.

AND HUCKLEBERRIES.

Donr Social Corner Sisters: I here-with send in a few reliable recipes in their season: Blueberry Corncake: One cup sour

ream, add one and a half cups sweet milk, one tablespoon molasses, two wall beaten eggs, four heaping tablespoon so can be the property of the hair grow if rubbed in the scale, be hair grow if rubbed in the scale, potato is good to use to clarify stir in one cup of blackberries or rease; put on buris when scraped; lean bottles, with a little ghet, potato skins will make the chimney car if burned often.

KITTY LOU.

Cream, add one and a half cups sweet milk, one tablespoon molasses, two wall eaping tablespoon soda, one half tenspoon salt and commeal to make a thin batter; do not get it too siff; about as for griddle cakes; lastly stir in one cup of blackberries or cleaned dried currants may be used. Bake in well buttered muffin pans or snap a rubber band around it. This will prevent getting crumbs on the floor.

When froning high pleated muffin.

Blueberry Biscuits Sift together two cups of flour, half teaspoon salt, four level teaspoons baking powder and rub in two tablespoons butter, add a quarter cup sugar and sweet milk; enough to make a soft dough that will keep in shape when dropped from a spoon; then add one cup blueberries washed, dried and well floured to keep from settling; drop in a gem pan and bake 20 minutes.

Blueberry Dumpling—Sift together two cups of flour, two teaspoons baking powder, add a little salt, mix with two-thirds cup sweet milk and drop by tablespoons into a kettle of boiling butcherry sauce and cook until done.

Preserved Blueberries: For each pound of berries allow them the leaves a good clothes sprinkler.

blueberry sauce and cook until done. Serve with cream and sugar.

Preserved Blueberries: For each pound of berries allow three-fourths pound of sugar and two teaspoons of lemon fuice. Heat the berries and sugar together, with fust enough water to prevent burning, and when thoroughly cooked add lemon juice; let boil up once then seal in cans.

Spiced Blueberries: For five pounds berries allow three pounds sugar, one pint vinegar, three tublespoons ground cunnamen and half as much of cloves. Boil the sugar and vinegar, skimming until clear; add the spices tied in a bag, then the berries. Heat gradually and cook skewly, five or ten minutes, when it comes to a boil.

Blueberry Graham Tea Cakes:—Into

Blueberry Graham Tea Cakes:—Into no pint thick sour cream stir one caspoon sods, a hair teaspoon salt, we tallespoon shrown sugar and sugar for them.

A handy Device: Before fastening the food chapper to the talle place a plece of sandpaper large enough to go under both clamps rough side. two tablespoons brown sugar and two
of molasses, two heaping tablespoons
soft butter, one large cup graham
flour, one-half cup whole wheat flour,
mix and heat well; then stir in one
cup blueberries; bake in flat cakes, in
a moderate oven. When done tear

Uttle powdered cinnamon.

Blueberry Pudding: Bent together one egg and half cup sugar, add two tablespoons soft butter, one cup sweet milk, two and one-half cups flour; sift in one-half teaspoon salt; 2 teaspoons in one-half teaspoon salt; 2 teaspoons baking powder. In a well buttered pudding pan spread a thick ayer of berries either fresh or canned, well drained, pour the batter over them and bake 40 minutes. Serve with the fruit side up, and with a sauce made with three tablespoons of sugar, two of butter, one well beaten egg and

flavor to taste. Huckleberry Jelly: Huckleberries make a nice jelly, using green grapes with them. To make this jell take about half and haif, using a little more of huckleberries. Cook them together of interested water as possible, strain off the julce, let boil a few minutes, then add equal quantity of sugar that has been heated until hot in the oven and boil until it jells when a spoonful transled.

We were graciously welcomed by Remember Me and Aunt Sarah, who did everything for our pleasure and comfort.

This house was the home of Remember Me in her girlhood days and is now fully equipped with modern im provements.

The porch was a like or cream, one rounding teaspoon soda and enough flour to make an ordinary batter into which has been mixed a little salt and one heaping teaspoon ginger; beat well, then stir in one heaping cup berries, bake a time slower than common gingerbread.

Indian Huckleberry: Mix together. milk or cream, one rounding teaspoon provements.

The porch was tastily trimmed with spoons molasses, half teaspoon soda,

here and there, swings, hammocks, everything so cosy and comfortable; and we were comfortable in such a nice ters cup soft butter; then stir in one quart huckleberries dredged with flour; boil or steam two and one-half hours in a buttered sugar mold, never al-

biles and with trusty horses.

A fine lunch was served, including lee cream, provided through the courtesy of The Bulletin, to about 50 is made by putting one tablespoon of the bulletin, to about 50 is made by putting one tablespoon When baked, open and fill with sort custand or mock cream.

Oatmeal Gems.—Two cups catmeal and 11-2 cups acur milk. Soak over night. In the morning add 1 teaspoon soda, 2 tablespoons sugar, 1 egg, pinch salt, 1 cup flour.

Social Corner Picnic Pudding.—Take any kind of cold meat and chop it fine, with cold ham or cold salt pork. Season it to your taste with salt, pepper and sweet herbs, a little butter, and stir in 2 eggs. Then make alternate layers of cold befled rice and this mixtree and bake half an hour, or make it into cakes and fry it.

Bread Pudding.—Four cups of bread after being soaked, 2 eggs, a little salt, half a cup of sugar, a dash of nutmes, 1 cup of raisins. Mix all together theroughly and then add cup of cold water; cook until it thekens and cadd i respoon of vanilla and a small piece of butter, size of a walnut.

Best wishes to all.

Best wishes to all.

SOCIAL CORNER BANNER FOR GOOD DEEDS.

When the morning add 1 teaspoon at the courties of the six of the programme, consisting of plane solos by Mrs. F. Burgces; readings by Sister to the plane solos by Mrs. F. Burgces; readings by Sister to the plane solos by Mrs. F. Burgces; readings by Sister to the plane solos by Mrs. F. Burgces; readings by Sister to the plane solos by Mrs. F. Burgces; readings by Sister to the plane solos given by Beiling by Sister to the plane solos by Mrs. F. Burgces; readings by Sister to the plane solos by Mrs. F. Burgces; readings by Sister to the surgens; readings by Sister to the surgens; and the properties of the state of the purple Poth strawberries and blackberries

may also be used in this way, but the raspberries give the richest flavor. Currents may be nicely combined with

Dear Social Corner Sisters; Just a line to thank the Sisters for such a good time the 20th. What a fine day, too. Such a good place for a piculo. I did enjoy meeting the Sisters and meeting new faces; and how it did cheer me while on the car to find another with a whole bunch on of yellow rikoon, for then I knew I was not the last.

Remember Me: I hope those pictures will come out good. I hope you did not get sick working so to give us such a good time. I miss Peggy Ann, as she has always been there.

Aunt Saran: How did you stand it?

Aunt Saran: How did you stand it?

Currants may be nicely combined with raspherries.

Gooseberry Chutney. — For this churchy use gooseberries that are just churchy use gooseberries.

a good time. I miss Peggy Ann, on she has always been there.

Aunt Sarain: How did you stand it? I know you were thred. Well, I finally got (worse than SI) home. Guess if Si had been there, there would have been a team and a horse to let. You did have a nice day. How it has rained today, just steady.

Olga: I hope your mother did not get too tired, so she won't want to go again, as I did enjoy the chat with her very much and with Hachelor Maid also; and will deliver my message as soon as I can.

Juliet: Where art thou? Thought you were going. I missed you and Loretta. Saw Frances there.

Married and Happy: Send sympathy, as I have been through the same sadness, but we all are to realize the same sooner or later. We know what has passed, but not what is to come, and it is best we don't. Our lost is her gain.

bels, tomatoes, peaches and pointoes and the point of the point will neel very quickly.

Dingy tewels can be restored to crimal whiteness by putting in a ket-less of boiling water, add 1-4 cake part, fine wax and I tablespoon borns, if the soap shaved. Put towels in old water before putting them in a citle.

When powdered sugar or maited ways and point of the folio and boil to a thick syrup; then powdered sugar or maited larger of servers and point of the point of the point of the fulce and boil to a thick syrup; then powdered sugar or maited larger of servers and the point of the fulce and boil to a thick syrup; then add the currants and cook several minutes longer, or until the syrup fellies when tested. Fill into jelly tumblers.

POLLY WINTERGREEN.

# HINTS AND HELPS FROM DOM

PEDRO.

under both clamps, rough side up, the edge of the table, screw the ch per up tight, and you will not be bothered with clamps working loose. Worth knowing: When peeling on-ions, place a piece of bread on the end of the knife and your eyes will

duces almost immediate perspiration.

For burning of the feet, wring a cloth out of cold water and apply to the bottoms of the feet, it will give almost instant relief, at the same the

# RECIPES FOR HUCKLEBERRIES.

Dear Social Corner Sisters: As it is most time for huckleberries to be ripe, and I presume those in the swamps are ripe, thought I would send in a few uses for them:

Huckleberry Cake: To one cup of sugar add three tablespoons butter, one egg, three-quarters cup milk, two cups flour, sifted with two Huckleberry Gingerbread: Beat two eggs until light, and half cup soft butter; one cup molasses, half cup sour milk or cream, one rounding teaspoon or without sauce.

Huckleberry Shortcake: Bake any preferred shortcake, and while it is baking stew two quarts fresh huckle-